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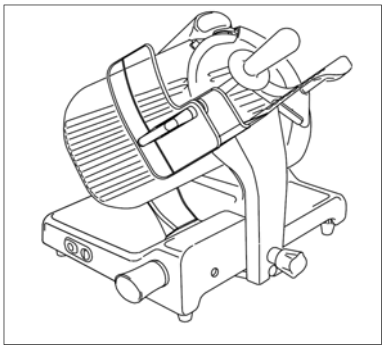
USER HANDBOOKS

ENGLISH

BSFG



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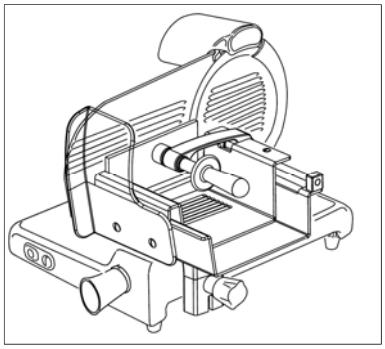

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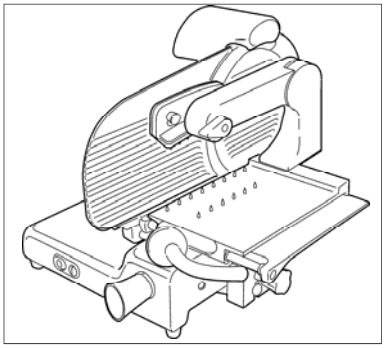
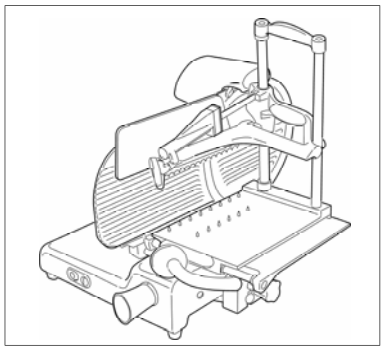


BSFT



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Introduction

Thank you for having bought one of our products, we would like to recommend that you read our manual carefully before using the slicing machine.

As regards safety against mechanical risks, the machines described in this manual follow the directive regulations 98/37/EEC - 73/23/EEC - 89/336/EEC and the European norms EN 1974: slicing machines - hygiene and security norms.

We are at your complete disposal for any doubts that may arise when using the machine; for more information and any proposals to improve this manual so that it can further meet the requirements for which it has been prepared.

Safety precautions

In the interests of your own safety and for the care of your slicer, take note of the following points:

As an employer
Instruct your personnel in the use of the slicer and draw their attention to the safety precautions, repeat this periodically and keep this manual near your slicer for reference.

Who may operate the slicer?
Only properly trained and instructed personnel may operate the slicer.
Only Berkel - or authorised service engineers may rectify any faults.

No access for unauthorised persons!
Ensure that unauthorised persons and those who have not received any instruction do not operate or clean the slicer.

Authority to remove components
You are only authorised to remove the removable parts from the slicer, see the chapter " *Cleaning the slicing machine*".
You are *not* authorised to remove the remaining components and you are *never* authorised to distort or bend components.

Slicing products
Only use the slicer with those products for which it is designed, such as meat, cooked meats and cheese.
Do not use with frozen products, products on the bone or non-food products.

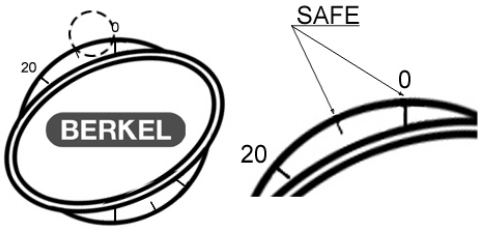
Slicing
Always follow the slicing instructions carefully, see the chapter on " *Loading the goods on the plate and cutting*".

The knife
Always remember that the knife is very sharp and therefore dangerous, even when the knife is stationary.
Do not operate the slicer thoughtlessly and never touch the cutting edge of the knife with your hand or fingers.

Sharpening the knife
Particular care should be exercised when sharpening the knife.
First read the instructions in the section entitled " *Sharpening the blade*" and follow these instructions carefully.

Avoid the area of the knife, especially with your hands.
Avoid touching the knife, even when the slicer is switched off, other than to clean it safely.

Thickness dial
Get into the habit of working as follows: only turn the thickness dial away from its safe setting when you are ready to begin slicing; in other words, after you have placed the goods to be sliced on the meat tray. The same applies if you wish to reposition the product on the meat tray or remove it.



Turn thickness dial right back to safe - clockwise

After slicing always reset the thickness dial right back to safe first and switch the slicer off.
Dependent on the slicer setting, please be sure that the dial is turned all the way back.

Exercise particular caution when removing product scraps from the meat tray.
Only do this once the thickness dial has been reset to zero and the slicer has been switched off.

Connection to mains

Check whether the mains voltage matches that given on the slicer. A qualified electrician may only connect “400 Volt three-phase” current slicers.
Connection to the incorrect mains voltage can seriously damage the slicer.

What to do in the event of a malfunction

Switch the slicer off immediately if you hear and/or notice anything unusual. Check in the " *Locating and eliminating failures*" to see if you can rectify the fault yourself. If not, contact your local service agent.

RSI (Repetitive Strain Injuries)

Continuous use of a slicer may cause Repetitive Strain Injuries or related injuries. Some studies suggest that long periods of repetitive motion coupled with an improper work environment and incorrect work habits may be linked to certain types of physical discomfort or injury.
If you feel any aching, numbing, or tingling in your neck, shoulders, arms, wrists, hands, or fingers, consult a qualified health professional.

These suggestions can help to reduce your risk of RSI:

- Take frequent breaks from use;
- Be sure to change posture frequently;
- Stand on an anti-fatigue mat or use a standing support to reduce fatigue;
- Keep your hands, forearm and wrists straight and curl your fingers under slightly;
- Set up your workspace.

Cleaning the slicer

Only allow staff who have received appropriate instruction to clean the slicer. Proceed as follows:
- Reset the thickness dial to safe;
- Switch the slicer off;
- Remove the mains plug from the wall socket;
- Do not use any aggressive and/or abrasive cleaning agents- do not use any steam or high-pressure cleaners;
- Clean the slicer thoroughly especially pointed, sharp and round components.

Careless cleaning can be dangerous for yourself and may invalidate the terms of the guarantee.

Environment

Keep your work place clean and dry, then you will always have a safe environment.

Workplace

Ensure that the slicer is installed in stable fashion on a solid work surface. Check yourself that there is no danger of the slicer sliding or falling.
Ensure that there is sufficient space around the slicer and keep the workplace clean and orderly. Do not use the slicer as a storage area. Place nothing on it which does not belong there.

Transport

Remember that the slicer is very heavy. The slicer must always be moved by at least two people.
Always seek the assistance of colleagues when moving the machine.

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1. Premise

1.1. Purpose of the manual

This publication contains all the information necessary for the use and maintenance of the slicing machines to be used for food, with circular blade, models BSFG-M-L-X (Futura gravity slicers, medium, large and extra large), BSFM-M-L-X (Futura straight feed 'meat' slicers, medium, large and extra large), BSFS-M-L-X (Futura straight feed 'salumi' slicers, medium, large and extra large), BSFT-M-L-X (Futura straight feed 'top clamp' slicers, medium, large and extra large).

The purpose of this manual is to allow the user, above all the direct user, to take every precaution and arrange all human and material means necessary for a safe and lengthy use of these machines.

1.2. Keeping the manual

This manual must be given to the person who will use and maintain the machines and this person will keep the manual in a safe and dry place, ready to be used.
We recommend that a copy be kept on file.
For any correspondance with the maker or authorized personnel, please refer to the information on the plate and the machine serial number.
The manual must be kept for the entire life of the machine and in case of need (ex. any damage to even a part of the manual that makes consulting it difficult) the user must acquire a new copy exclusively from the maker.
The user must let the maker know the address of any new owner of the machine.

NOTE: The terms Front, Back, Right and Left used in this manual refer to the machine as seen from the operator's side in normal working conditions.

1.3. Use of the machine

The use and configurations of the machine are the only ones allowed by the maker; do not try to use the machine differently from the indications.
The indicated use of the machine is only valid for machines with a complete structural, mechanical and system efficiency.
The machines are to be used for cutting only food products of the type and size indicated in this manual.
The maker declines all responsibility derived from an improper use or use by untrained personnel, changes and/or repairs carried out on one's own or by unauthorized personnel, the use of spare parts that are not original or not specific for the type of machine.
For any explanation or doubts on the contents of this manual, please contact immediately the maker or an authorized technical assistance service and quote the paragraph number of the required subject.

2. General information

2.1. Machine limits, safety regulations

The machine has been designed and made to slice food products, with a continuous service, of the type and size as indicated in paragraphs 3.2, 3.4 and 3.5.

2.1.1. Environmental conditions for using the machine

- Temperature ..... from –5 °C a +40 °C
- Humidity max 95%

The slicer cannot be used in opened places and/or atmospheric agents. It cannot be used in rooms with steams, fumes or corrosive and/or abrasive dusts with fire or explosion risk and everywhere they are used anti-deflagration components.

2.1.2. General safety regulations

The slicing machine must be used only by an adequately trained person who has carefully read the contents of this manual.
The operators must be over 18 years of age, in perfect mental-physical health, have the right attitude and capacity and necessary knowledge for manouevering and normal maintenance of simple mechanical and electrical components.

For a better use of the machine follow the instructions below:

- Install the machine according to the instructions in the paragraph "Installation";
- Install the machine so that it is far from people who must not use it, especially children;
- Do not become distracted while using the machine;
- Do not use loose clothing or open sleeves;
- Do not let anyone come close to the machine while in use;
- Do not remove, cover or change the plates that are on the machine and, if they are damaged, contact qualified and authorised personnel;
- Do not remove the transparent protection and do not change or exclude the mechanical and electrical protections;
- Only slice permitted products; do not try slicing any products that are not allowed;
- The area around the machine, where the food is laid and the floor where the operator works must always be kept clean and dry;
- Do not use the machine as a support surface and do not place any object on it that does not pertain to normal cutting operations;
- Do not use the slicing machine when, after a normal use, the distance between the cutting edge of the blade and the blade protection ring is over 6 mm. (see paragraph 7.2);
- Do not use the machine with electrical connections of a "temporary" nature, with temporary or not insulated wires;
- Periodically check the state of the mains cable and the cable gland on the machine body, when necessary have it replaced without delay by qualified personnel;
- Immediately stop the machine in the case of a defect, anomalous function, suspected breakage, incorrect movements, unusual noise;
- Before cleaning or carrying out any maintenance, disconnect the machine from the electric mains supply;
- Use protective gloves for cleaning and maintenance;
- The goods to be cut must be placed on and removed from the sliding plate with the carriage in a retracted position and the thickness regulating knob in the "0" position;
- Only use the moving handle placed on the arm or the handle on the food press for moving the food plate during slicing;
- The use of accessories for cutting is not allowed unless supplied by the maker specifically for the machine;
- For any exceptional maintenance (replacing grindstones, blade, etc.) please contact the manufacturer or qualified and authorized personnel.

2.2. Guarantee and maker's responsibility

The guarantee of a good function and a complete conformity of the machines, that are to be used accordingly, depends on the correct application of the instructions contained in this manual.
The maker declines all direct and indirect resposibility deriving from:

- Not following the instructions in the manual;
- Using the machine by personnel who has not read or well understood the contents of the present manual;
- Using the machine so that it does not conform to specific regulations in force in the country of installation;
- Unauthorized changes and/or repairs to the machine;
- The use of accessories and spare parts that are not original;
- Outstanding events.

If the machine is sold or given away, this automatically means that the maker is no longer responsible for the machine in question except for anything regarding the EEC directive 98/37 (responsibility for any construction faults of the product).

2.3. The user's obligations

The user must scrupulously observe the instructions in this manual for the maker's guarantee to be valid and particularly:

- Always respect the limits of the machine;
- Always carry out a constant and diligent maintenance;
- Make sure the persons using the machine are qualified and able.

2.4. Marking — Plates

The following plates are installed on the machine:

- Maker's identification plate, machine plate, technical data plate and EC marking; placed on the base, left- hand side.

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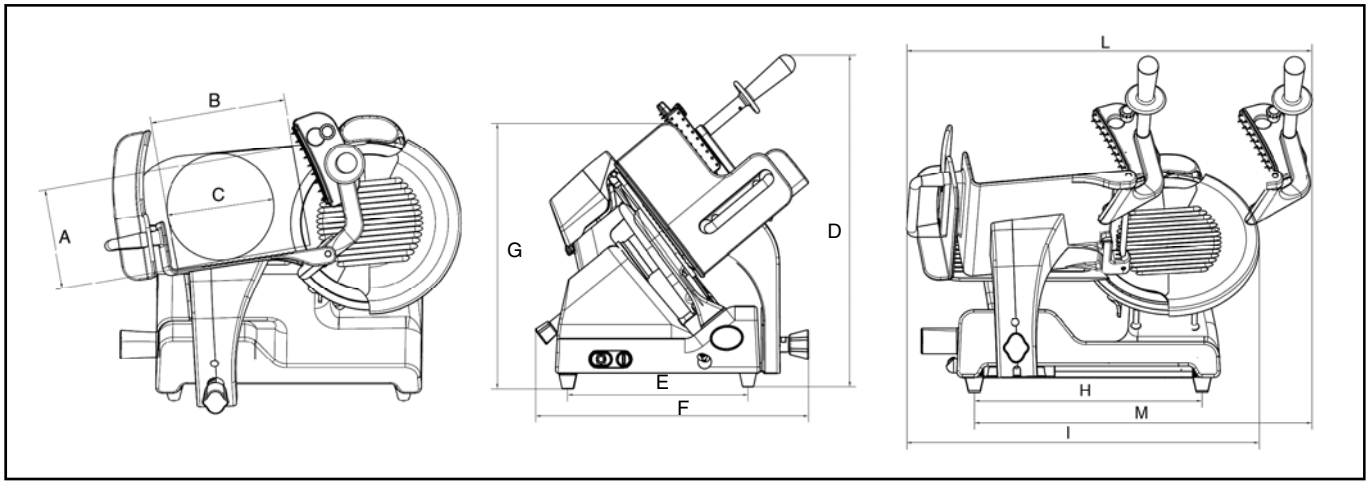
3. Technical characteristics

3.1. Dimensions, BSFG series

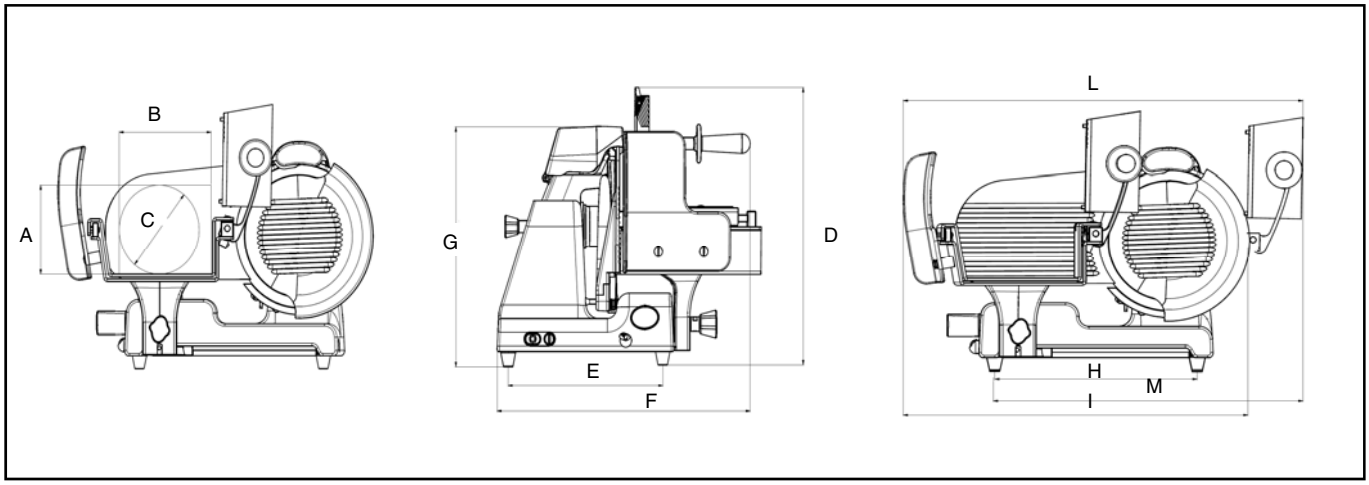


Models	BSFGM	BSFGL	BSFGX
A	149 mm	185 mm	225 mm
B	260 mm	282 mm	318 mm
C	198 mm	230 mm	269 mm
D	418 mm	670 mm	690 mm
E	326 mm	377 mm	430 mm
F	466 mm	593 mm	630 mm
G	418 mm	510 mm	540 mm
H	413 mm	453 mm	534 mm
I	707 mm	714 mm	805 mm
L	762 mm	833 mm	926 mm
M	560 mm	698 mm	788 mm

3.2 Specifications, BSFG series

Models	BSFGM	BSFGL	BSFGX
Capacity (round)	198 mm	230 mm	269 mm
Capacity (rectangle)	260 x 149 mm	282 x 185 mm	318 x 225 mm
Maximum slice thickness	17 mm	17 mm	17 mm
Knife diameter	280 mm	315 mm	360 mm
Motor rating/Electrical specifications	0,18 kW / 230 V 50 Hz 1 phase	0,24 kW / 230 V 50 Hz 1 phase	0,55 kW / 230 V 50 Hz 1 phase
	0,27 kW / 400 V 50 Hz 3 phases	0,27 kW / 400 V 50 Hz 3 phases	0,55 kW / 400 V 50 Hz 3 phases
Base dimensions	470 x 380 mm	524 x 427 mm	602 x 476 mm
Net weight	29 kg	35 kg	41 kg

3.3. Dimensions, BSFM series

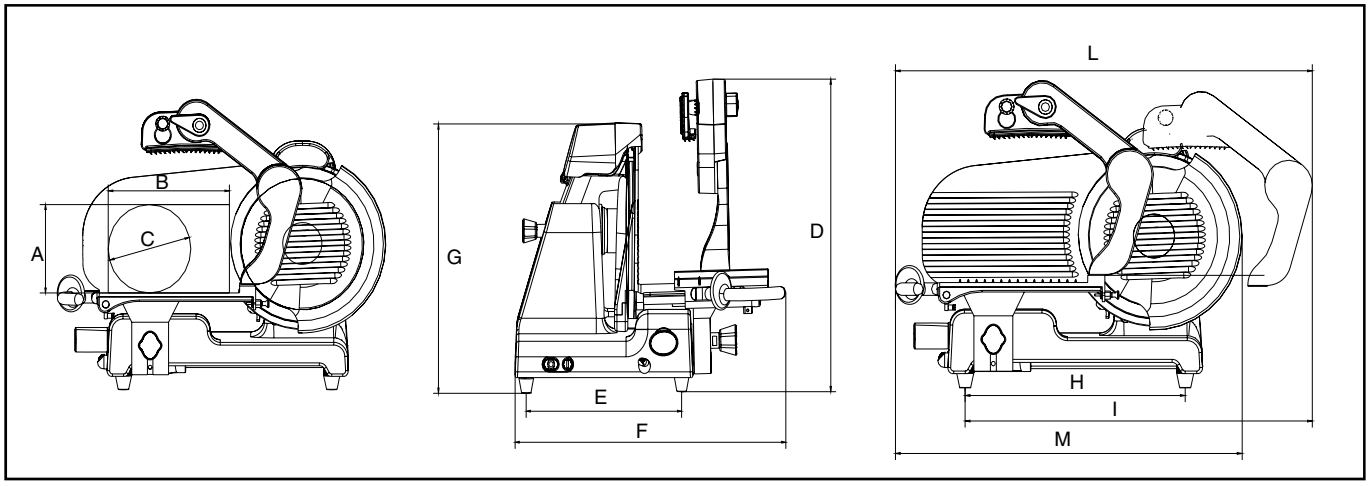


Models	BSFMM	BSFML	BSFMX
A	178 mm	210 mm	232 mm
B	253 mm	270 mm	320 mm
C	213 mm	240 mm	272 mm
D	505 mm	634 mm	650 mm
E	326 mm	377 mm	430 mm
F	590 mm	620 mm	667 mm
G	450 mm	497 mm	565 mm
H	413 mm	453 mm	534 mm
I	663 mm	726 mm	818 mm
L	690 mm	836 mm	962 mm
M	535 mm	777 mm	812 mm

3.4 Specifications, BSFM series

Models	BSFMM	BSFML	BSFMX
Capacity (round)	213 mm	240 mm	272 mm
Capacity (rectangle)	253 x 178 mm	270 x 210 mm	320 x 232 mm
Maximum slice thickness	17 mm	17 mm	17 mm
Knife diameter	280 mm	315 mm	360 mm
Motor rating/Electrical specifications	0,18 kW / 230 V 50 Hz 1 phase	0,24 kW / 230 V 50 Hz 1 phase	0,55 kW / 230 V 50 Hz 1 phase
	0,27 kW / 400 V 50 Hz 3 phases	0,27 kW / 400 V 50 Hz 3 phases	0,55 kW / 400 V 50 Hz 3 phases
Base dimensions	470 x 380 mm	524 x 427 mm	602 x 476 mm
Net weight	35 kg	40 kg	46 kg

3.5. Dimensions, BSFS series

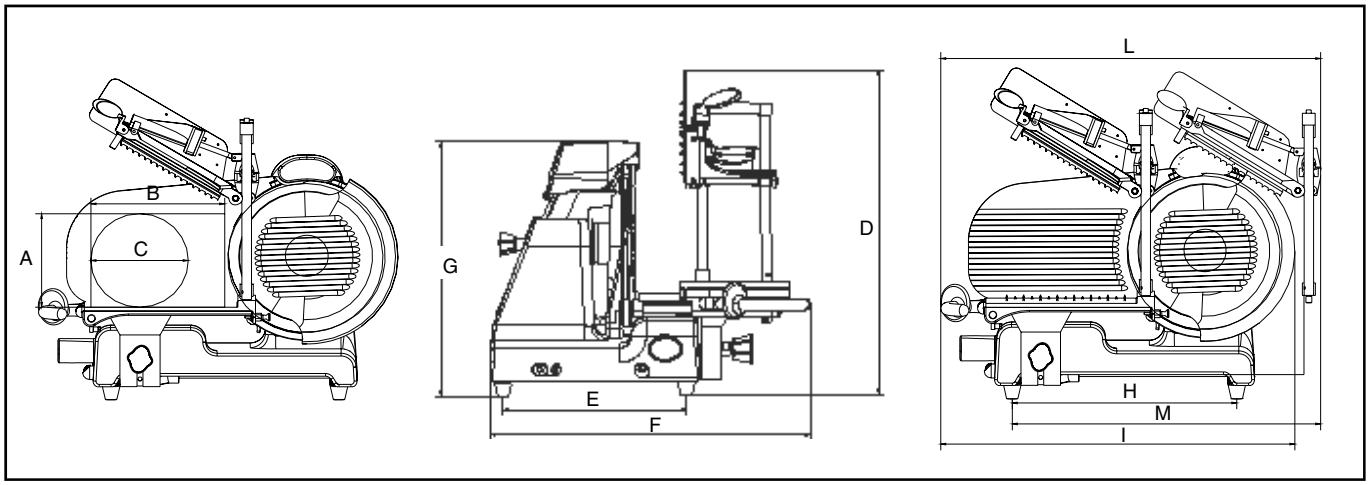


Models	BSFSM	BSFSL	BSFSX
A	176 mm	200 mm	245 mm
B	251 mm	285 mm	310 mm
C	211 mm	240 mm	272 mm
D	445 mm	590 mm	610 mm
E	326 mm	377 mm	430 mm
F	538 mm	655 mm	758 mm
G	450 mm	497 mm	565 mm
H	413 mm	453 mm	534 mm
I	665 mm	740 mm	788 mm
L	765 mm	824 mm	874 mm
M	606 mm	693 mm	750 mm

3.6 Specifications, BSFS series

Models	BSFSM	BSFSL	BSFSX
Capacity (round)	211 mm	240 mm	272 mm
Capacity (rectangle)	251 x 176 mm	285 x 200 mm	310 x 245 mm
Maximum slice thickness	17 mm	17 mm	17 mm
Knife diameter	280 mm	315 mm	360 mm
Motor rating/Electrical specifications	0,18 kW / 230 V 50 Hz 1 phase	0,24 kW / 230 V 50 Hz 1 phase	0,55 kW / 230 V 50 Hz 1 phase
	0,27 kW / 400 V 50 Hz 3 phases	0,27 kW / 400 V 50 Hz 3 phases	0,55 kW / 400 V 50 Hz 3 phases
Base dimensions	470 x 380 mm	524 x 427 mm	602 x 476 mm
Net weight	35 kg	40 kg	46 kg

3.7. Dimensions, BSFT series



Models	BSFTM	BSFTL	BSFTX
A	178 mm	200 mm	242 mm
B	253 mm	285 mm	310 mm
C	213 mm	240 mm	272 mm
D	560 mm	620 mm	700 mm
E	326 mm	377 mm	430 mm
F	538 mm	655 mm	758 mm
G	450 mm	497 mm	565 mm
H	413 mm	453 mm	534 mm
I	665 mm	740 mm	788 mm
L	690 mm	760 mm	810 mm
M	530 mm	590 mm	680 mm

3.8. Specifications, BSFT series

Models	BSFTM	BSFTL	BSFTX
Capacity (round)	213 mm	240 mm	272 mm
Capacity (rectangle)	253 x 178 mm	285 x 200 mm	310 x 242 mm
Maximum slice thickness	17 mm	17 mm	17 mm
Knife diameter	280 mm	315 mm	360 mm
Motor rating/Electrical specifications	0,18 kW / 230 V 50 Hz 1 phase	0,24 kW / 230 V 50 Hz 1 phase	0,55 kW / 230 V 50 Hz 1 phase
	0,27 kW / 400 V 50 Hz 3 phases	0,27 kW / 400 V 50 Hz 3 phases	0,55 kW / 400 V 50 Hz 3 phases
Base dimensions	470 x 380 mm	524 x 427 mm	602 x 476 mm
Net weight	35 kg	40 kg	46 kg

3.9. Furnished items and accessories

The following documents and accessories are supplied with the machine, unless otherwise specified:
- Instruction manual for use and maintenance;
- EC conformity declaration;
- Accessories: lubricating oil for carriage guide bars and food press and on request tool for removing the blade.

3.10. Products that can be sliced

The following are produtcs that can be sliced:
- All types of cold cuts (cooked, raw smoked);
- Boneless meat (cooked or raw at a temperature of no lower than +3 °C);
- Bread and cheeses (those that can be sliced, such as Gryere, Fontina, etc.).

3.11. Products that cannot be sliced

The following are products that cannot be sliced because they could cause damage to people and equipment:
- Frozen food;
- Deep-frozen food;
- Food with bones (meat and fish);
- Vegetables;
- Any other product not meant for consumption.

4. Description

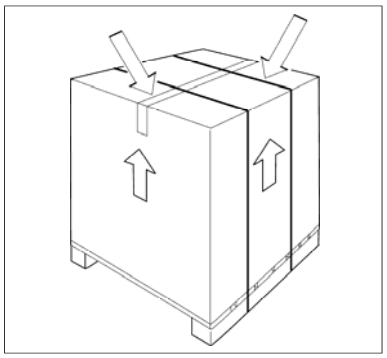
4.1. Unpacking

Check that the packaging is unopened and undamaged; otherwise immediately inform the forwarding agent or the area agent.
To take the machine out of the packaging proceed as follows:

WARNING: The packaging components (plastic straps, cardboard, polyurethane foam) can be thrown away with normal solid wastes and therefore there is no difficulty in disposing of them.
However it is advisable to dispose of products separately (differentiated collecting) in conformity with the regulations in force for adequate recycling.

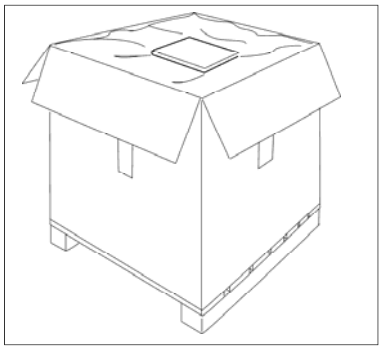
DO NOT DISCARD THE PACKAGING PRODUCTS IN THE ENVIRONMENT!

1. Cut and remove the plastic straps;
2. Remove the staples from the top of the box;



3. Open the box and take out the copy of the instruction manual which is on top of the polyurethane protection;

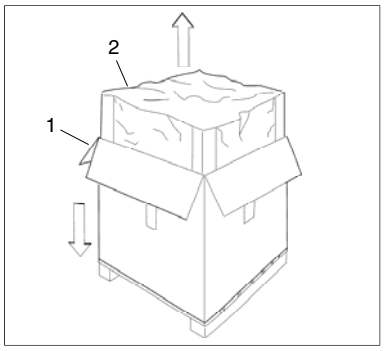
4. Continue as indicated in the manual;



5. Push the upper cardboard box down (1) using the flaps so that the next step is easier, that is, removing the polyurethane protection and the corner reinforcements (2);

6. Remove the above mentioned protection and the corner reinforcements;

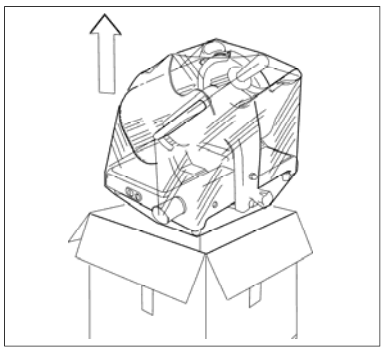
WARNING: Blade may be exposed!



7. Lift and take out the machine which is wrapped in a sheet of transparent polyethylene;

ATTENTION: The machine must be lifted by two people, taking into account that it weighs more on the side where the blade is.

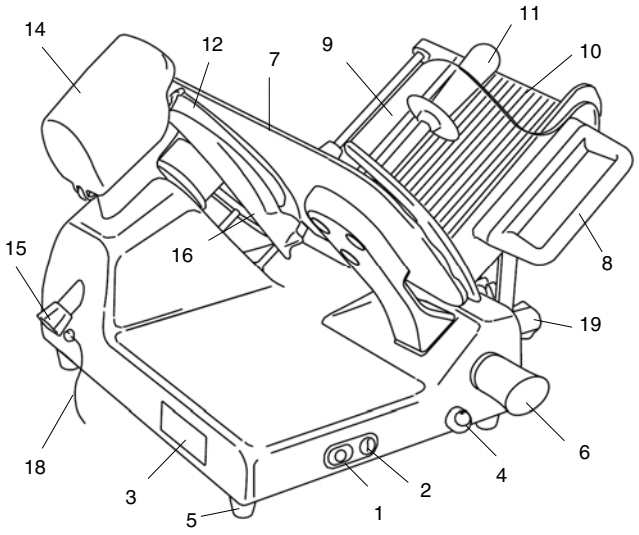
8. Once this operation is over, check the contents of the box and make sure it corresponds to the label on the outside.

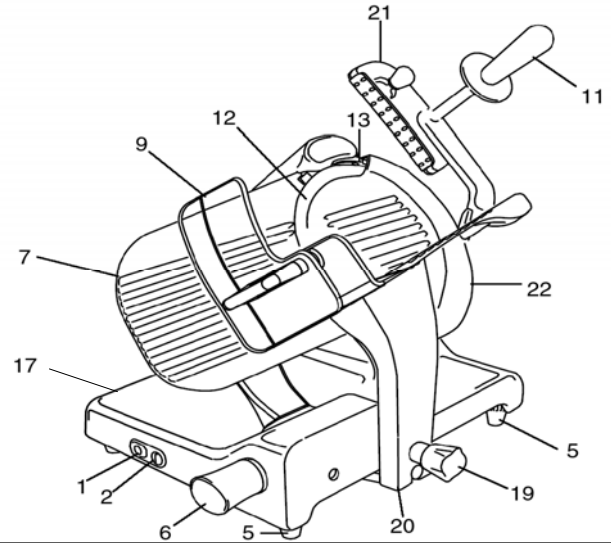


4.2. Main components

BSFG series

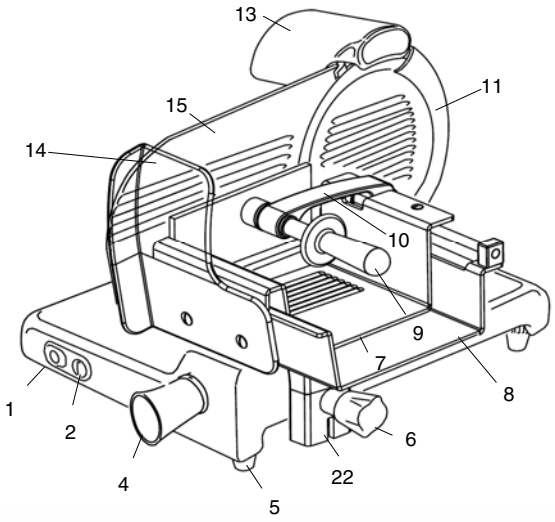
1. STOP BUTTON (RED)
2. START BUTTON (GREEN)
3. IDENTIFICATION PLATE, TECHNICAL DATA AND EC MARKING
4. LUBRICATING POINT FOR GUIDE BARS
5. FOOT
6. REGULATING KNOB FOR SLICE THICKNESS
7. THICKNESS PLATE (VELA)
8. HANDLE FOR PLATE PUSHING
9. SAFETY GUARD
10. FOOD PLATE
11. FOOD PRESS HANDLE
12. BLADE
13. SAFETY RING (BLADE PROTECTION)
14. SHARPENER
15. BLADE COVER TENSION ROD
16. SLICE DEFLECTOR
17. BASE
18. FEED CABLE
19. PLATE LOCKING KNOB
20. PLATE SUPPORT
21. FOOD PRESS
22. BLADE COVER

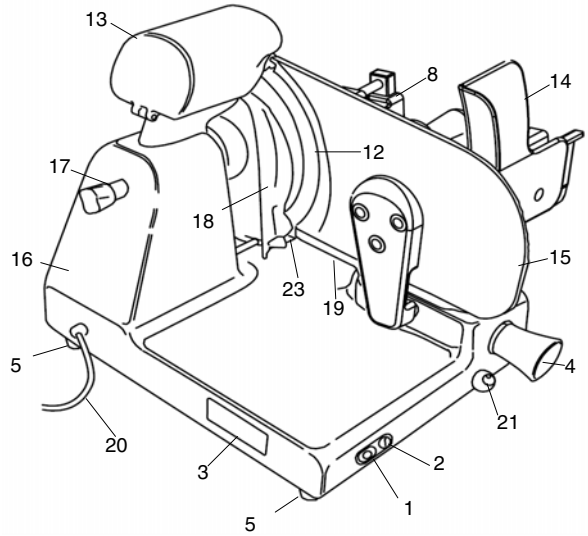




BSFM series

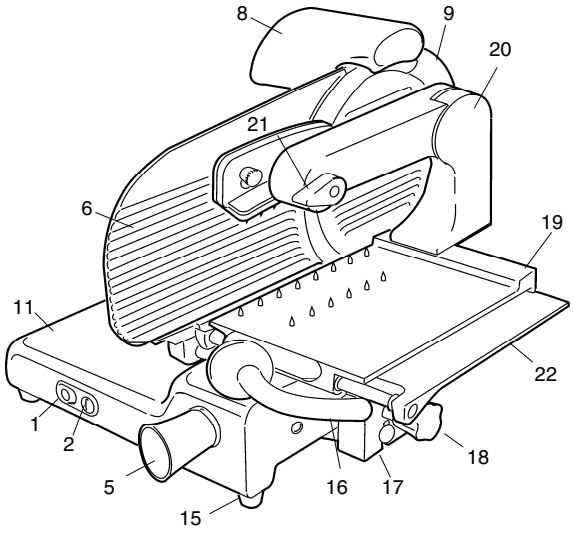
1. STOP BUTTON (RED)
2. START BUTTON (GREEN)
3. IDENTIFICATION PLATE, TECHNICAL DATA AND EC MARKING
4. SLICE THICKNESS REGULATING KNOB
5. FOOT
6. PLATE LOCKING KNOB
7. INNERTABLE
8. PLATE
9. FOOD PRESS HANDLE
10. FOOD PRESS
11. BLADE COVER
12. BLADE
13. SHARPENER
14. TRANSPARENT PROTECTION GUARD
15. THICKNESS PLATE (VELA)
16. BASE
17. BLADE COVER TENSION ROD
18. SLICE DEFLECTOR
19. BLOCK
20. FEED CABLE
21. LUBRICATING POINT FOR CARRIAGE GUIDES
22. PLATE SUPPORT
23. SAFETY RING (BLADE PROTECTION)

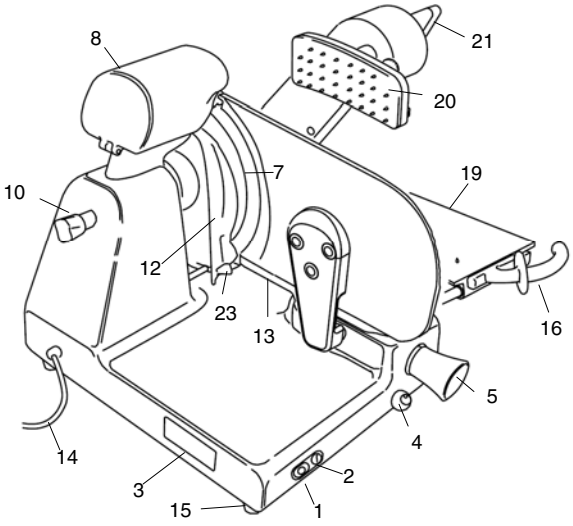




BSFS series

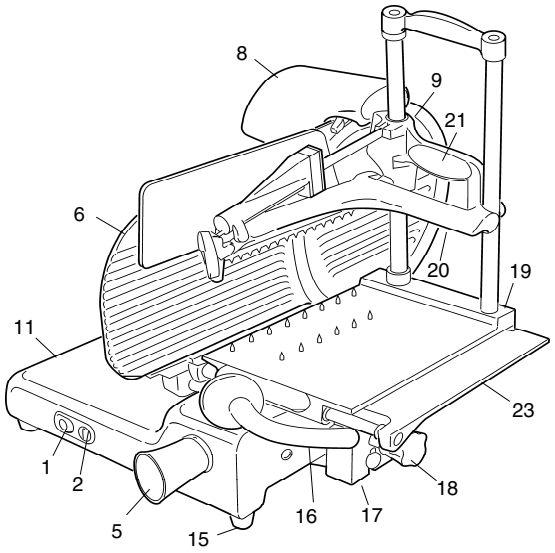
1. STOP BUTTON (RED)
2. START BUTTON (GREEN)
3. IDENTIFICATION PLATE, TECHNICAL DATA AND EC MARKING
4. LUBRICATING POINT FOR CARRIAGE GUIDES
5. SLICE THICKNESS REGULATING KNOB
6. THICKNESS PLATE
7. BLADE
8. SHARPENER
9. BLADE COVER
10. BLADE COVER TENSION ROD
11. BASE
12. SLICE DEFLECTOR
13. BLOCK
14. FEED CABLE
15. FEET
16. PLATE PUSHING HANDLE
17. PLATE SUPPORT
18. PLATE LOCKING KNOB
19. SLIDING OVERPLATE
20. FOOD PRESS
21. FOOD PRESS MANOUEVERING LEVER
22. PLATE
23. SAFETY RING (BLADE PROTECTION)

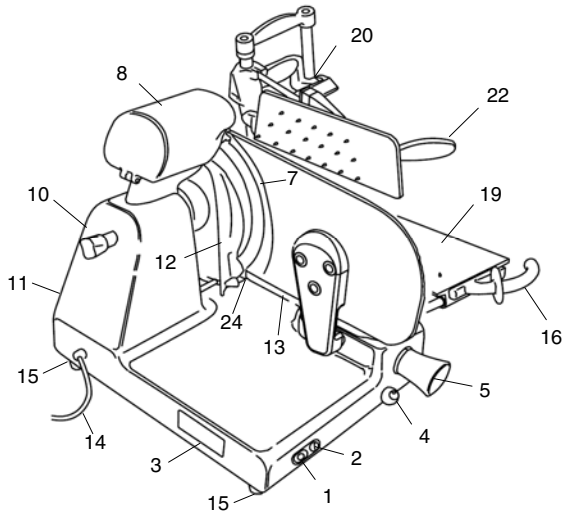




BSFT series

1. STOP BUTTON (RED)
2. START BUTTON (GREEN)
3. IDENTIFICATION PLATE, TECHNICAL DATA AND EC MARKING
4. LUBRICATING POINT FOR CARRIAGE GUIDES
5. SLICE THICKNESS REGULATING KNOB
6. THICKNESS PLATE
7. BLADE
8. SHARPENER
9. BLADE COVER
10. BLADE COVER TENSION ROD
11. BASE
12. SLICE DEFLECTOR
13. BLOCK
14. FEED CABLE
15. FEET
16. PLATE PUSHING HANDLE
17. PLATE SUPPORT
18. PLATE LOCKING KNOB
19. SLIDING OVERPLATE
20. FOOD PRESS
21. UNLOCKING LEVER FOR VERTICAL SLIDING
22. FOOD PRESS MANOUEVERING LEVER
22. PLATE
24. SAFETY RING (BLADE PROTECTION)





4.3. General description

The slicing machine has been designed and made according to the EEC directive 98/37 - 73/23 - 89/336 and the European norm EN 1974-1998.
The machine offers the user:
- Maximum security when in use, during cleaning and ordinary maintenance;
- Maximum hygiene from the use of inoxidizable materials or adequately protected against oxidization together with a careful design of all the parts that come into contact with food;
- Maximum cutting precision and capacity together with sturdiness and reliability of the structure;
- The chance to work continuously.

The machine is essentially made up of a base that holds a circular blade that is vertically mounted or inclined, operated by an electric motor, which slices the food and a sliding carriage on bars, placed under the above mentioned base, which in turn supports the food plate, parallel to the cutting edge of the blade.
The food plate, which in the vertical models is made up of a plate and a sliding overplate, also has an appropriate self-stopping device to keep the product in its proper place during cutting operations (food press).
The thickness of the slice is regulated by a thickness plate behind the blade; this plate, on which the food ; is placed, can be moved transversally to the blade at the thickness of the desired slice.
All the components of the machine are made of a light aluminium alloy and magnesium Peraluman 3, ' polished and anodized, in stainless steel and plastic for food products as according to the sanitary regulations in force so the structure is sturdy, reliable, easy to clean and does not alter in time.
The cutting blade is operated by a self-ventilated motor, under the base; the motor transmission is obtained with a belt that has longitudinal grooves, guaranteeing a quiet running.
Starting and stopping is carried out by using the two buttons at the front of the machine which are easily identifiable by their colour and position; there is a light which indicates the machine is running.
This command system prevents accidental starting of the machine after a possible electric circuit interruption; this means the slicing machine can only be re-started intentionally.
The machine has a sharpener which is extremely easy and safe to use.
The food plate, transparent protections, sharpener and blade cover can be removed for cleaning.

4.3.1. Safety

The mechanical safety devices are the following:
- Irremovable safety ring around the blade (blade protection);
- Food plate which can only be removed if the regulating knob of the thickness plate is in the 'zero' position and the carriage is at the end of its position on the operator's side;
  Once the arm complete with food plate has been removed the thickness plate is locked in the above mentioned position;
- A set of aluminium and plastic transparent protections on the food plate.

The electric safety devices are the following:
- Start-up with start and stop buttons with a low tension control circuit that also requires a voluntary re-start of the machine in the case of an electric circuit interruption;
- Safety microswitch on the low tension auxiliary control circuit which excludes any possibility of starting the electric motor without the blade cover.

4.3.2. Residual risks

WARNING: The safety ring around the blade is made according to the European regulation (EN 1974:1998) but this protection does not completely eliminate risks in the sharpening area. When cleaning and sharpening the blade, be very careful and always concentrate on the job at hand. We recommend the use of protective gloves.

4.3.3. Ergonomics

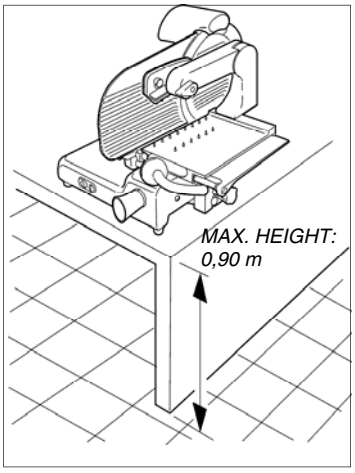
To avoid the risk of RSI (Repetitive Strain Injury) it' important to ensure that the machine is placed on a surface which is ergonomically satisfactory to the user.
It' recommended the frequent breaks are taken during prolonged usage.

5. Installation

5.1. Installing the machine

Install the machine on a surface which is level, smooth, dry and suitable for the weight of the machine plus the food to be sliced; refer to paragraph 3.1.

WARNING: Check that there is nothing that can get in the way of the plate and the food that is to be cut on the plate.

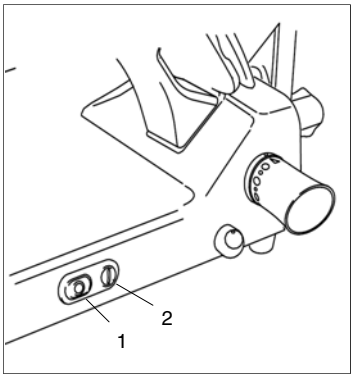


5.2. Command description

5.2.1. Start and stop buttons

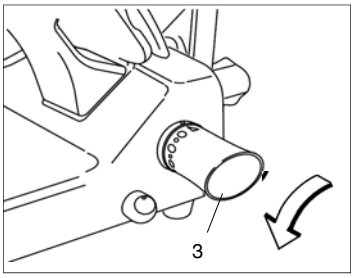
- Press the GREEN button (2) to start the blade;

- Press the RED button (1) to stop the blade moving.



5.2.2. Regulating knob for slice thickness

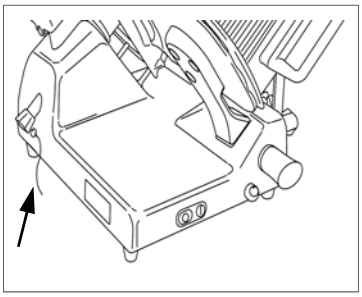
The thickness of the slice is regulated by turning the graduated scale knob (3) counterclockwise.
Regulating field: see paragraph 3.



5.3. Electrical connection

The machine must be installed close to an EEC regulation socket in a system which conforms to the regulations in force with:

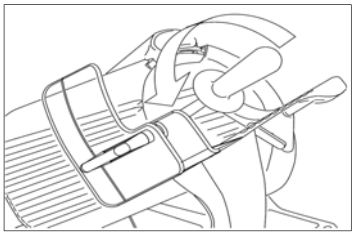
- Magnetothermal protection;
- Automatic differential switch;
- Grounding system.



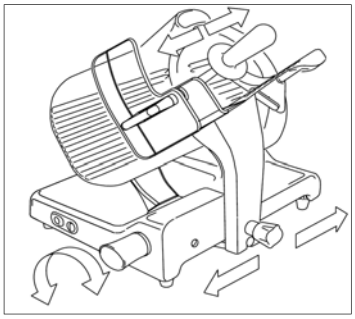
Before connecting, verify that the electric supply mains is suitable for the machine by checking the technical data plate on the machine.

The slicer is fitted with a power supply cord of about 2 metres length, complete with a plug to allow a simple disconnection from the electric mains supply.
Always indicate the presence of the power supply cord if the slicer cannot be installed near a socket and if in the installation zone there is a transit of people.
If the power supply cord is not long enough you will require the technical assistance service and do not proceed with a temporary electrical connection.

5.4. Checking direction of rotation of the blade *(only for machines with three-phase motors)*



1. Start the machine;
2. Check the working light is on;
3. Check the blade rotates in the direction indicated by the arrow (counterclockwise looking at the machine from the side of the blade cover);
4. If the blade goes round in the opposite direction (clockwise) stop the machine immediately and call a qualified person to invert the feed wires of the plug;
5. Check the food plate and food press move smoothly;
6. Check the working and regulation of the thickness plate.



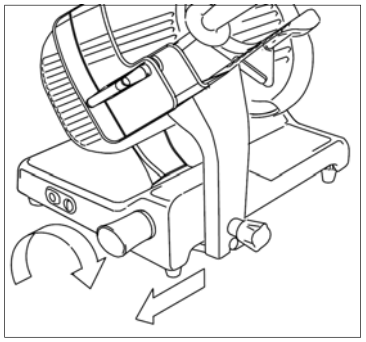
6. Using the slicing machine

6.1. Loading the goods on the plate and cutting

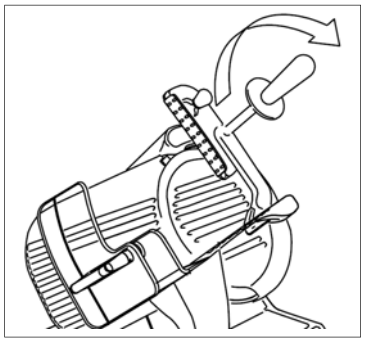
BSFG series slicing machines

1. Ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed;

2. Switch off the slicing machine, pull back the carriage completely (towards the operator) to the loading position;

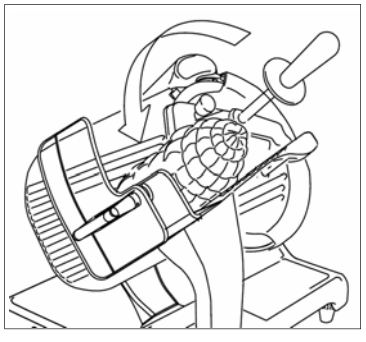


3. Lift up the food press and put it in the rest position;



4. Place the meat to be sliced on the plate against the operator's side. The food will press against the thickness plate because of its weight;

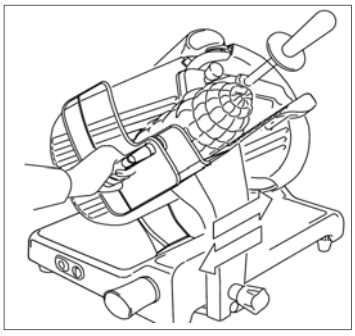
Block it with the food press by pressing down slightly;



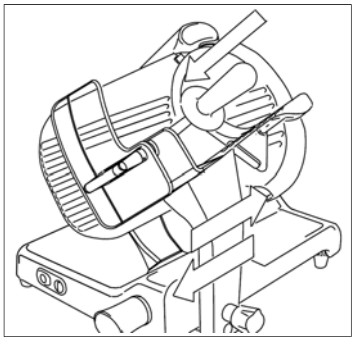
5. Regulate the thickness of the slice.
Start the blade by pressing the GREEN button.

Grip the handle attached to the plate and begin an alternate cutting movement;

CAUTION: if the product moves on the food plate when slicing then the use of a product fence (guide) is recommended.



6. When the weight or size of the goods do not allow a proper cutting for reasons of gravity, use the food press hand-grip;



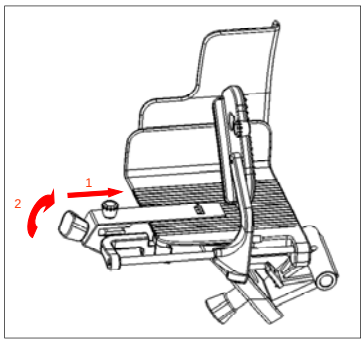
7. At the end of the cutting operations ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed; and pull back the carriage.

Stop the blade movement by pushing the RED button.

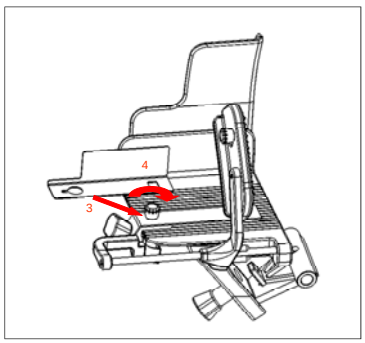
NOTE: If slicing salami, round shaped or difficult to hold products we suggest using a product fence. Refer to pag. 22 for istructions.

BSFG series slicing machines supplied with a removable product fence

1. Put the clamp on the table
2. Lock the main knob



3. Insert the fence profile into the clamp (positioning the square hole close to the gauge plate and the round one across the smaller knob)
4. Lock the smaller knob

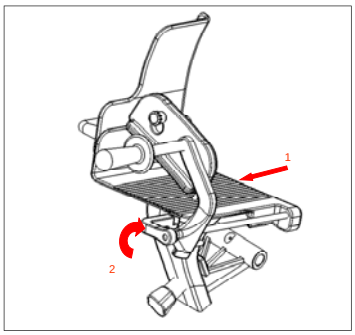


BSFG series slicing machines supplied with table extension

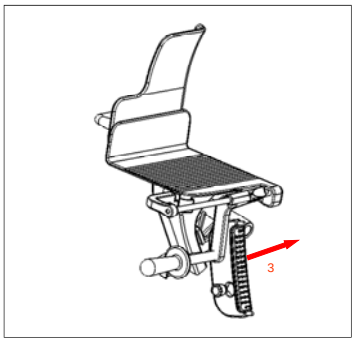
A second additional rest position is allowed (for the first one please see pt.3 p.21 of UM)

In order to reach the new one, please:

1. Slide up the arm till the end of the run
2. Rotate the arm of 270°



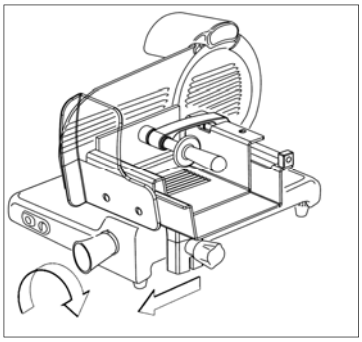
3. Slide down the arm till the round pin reaches the second rest position



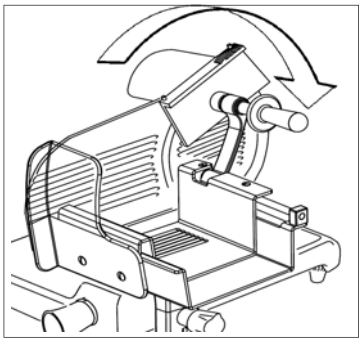
BSFM series slicing machines

1. Ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed;

2. Switch off the slicing machine, pull back the plate completely (towards the operator) to the loading position;

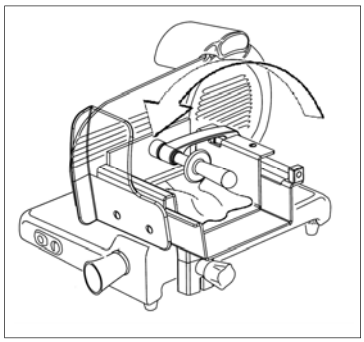


3. Lift up the food press and put it in the rest position;

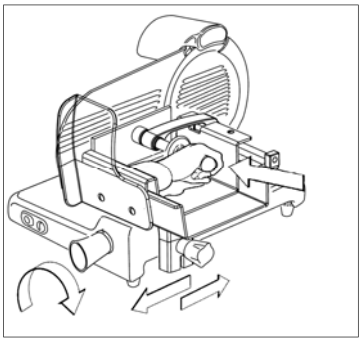


4. Place the meat to be sliced on the plate against the operator's side.

Block it with the food press by pressing down slightly;

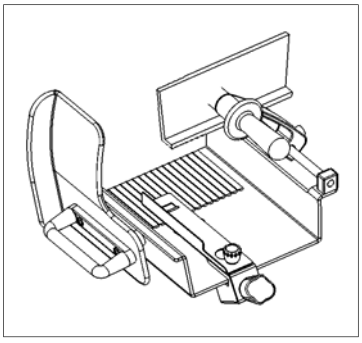


5. Regulate the thickness of the slices. Start the blade by pressing the GREEN button.
Grip the handle of the food press and start cutting with combined pressure parallel to the blade (alternating movement of the food) and perpendicular to the same (advancement of food);



6. If your machine (with german meat table) is supplied with the removable product fence, in order to use this feature please:

- refer to p.22 of UM

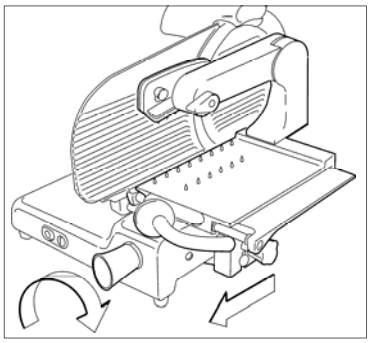


7. At the end of the cutting operations ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed; pull back the carriage and stop the blade movement by pushing the RED button.

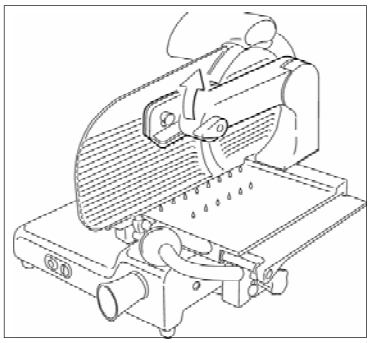
BSFS series slicing machines

1. Ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed;

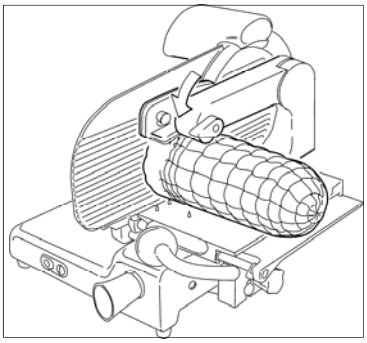
2. Switch off the slicing machine, pull back the food plate completely (towards the operator) to the loading position;



3. Lift up the food press using the unblocking lever;

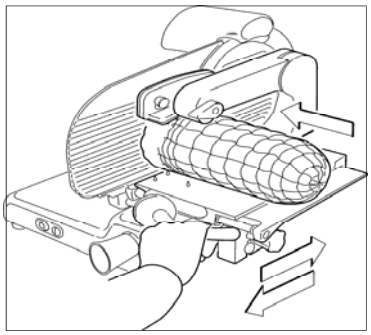


4. Place the cold cuts on the plate with the ridged surface parallel to the thickness plate;



5. Regulate the thickness of the slices. Start the blade by pressing the GREEN button.

Grip the handle of the plate and start cutting with combined pressure parallel to the blade (alternating movement of the food) and perpendicular to the same (advancement of food);



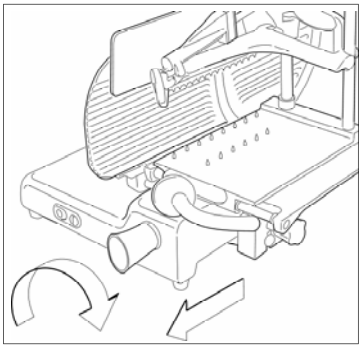
6. At the end of the cutting operations ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed; stop the blade movement by pushing the RED button;

7. To remove the cold cuts use the manouevering lever.

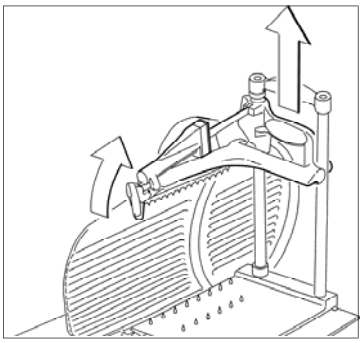
BSFT series slicing machines

1. Ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed;

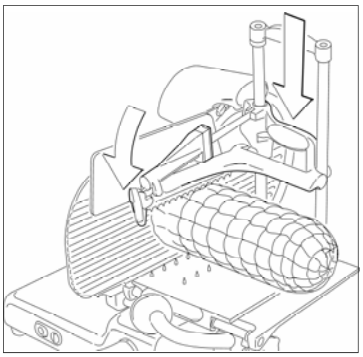
2. Switch off the slicing machine, pull back the food plate completely (towards the operator) to the loading position;



3. Lift up the food press using the unblocking levers;

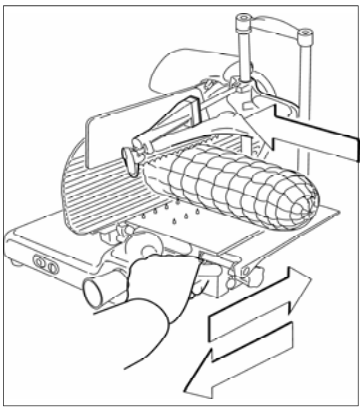


4. Place the cold cuts on the plate with the ridged surface parallel to the thickness plate;



5. Regulate the thickness of the slices. Start the blade by pressing the GREEN button.

Grip the handle of the plate and start cutting with combined pressure parallel to the blade (alternating movement of the food) and perpendicular to the same (advancement of food);

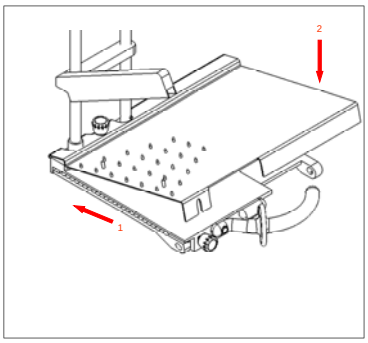


6. At the end of the cutting operations ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed; stop the blade movement by pushing the RED button;

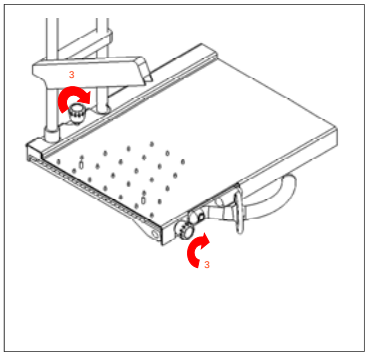
7. To remove the cold cuts use the manouevering lever.

BSFT series slicing machines supplied with with a meat table extension and stainless steel claw gripper last slice device:

1. Put the extension on the table, sliding it towards the columns
2. Lay down the table

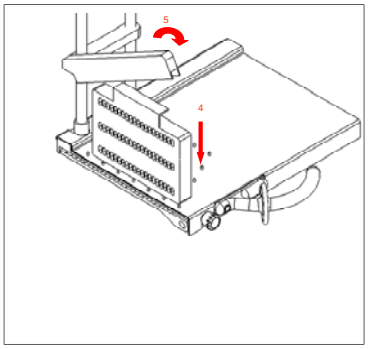


3. Lock the knobs



In order to use last slice device:

4. Insert the device in the pins on the meat table extension
5. Lock the device with the top clamp



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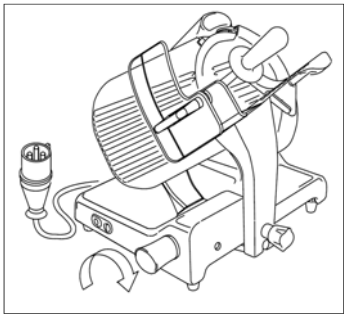
6.2. Cleaning the slicing machine

6.2.1. General information

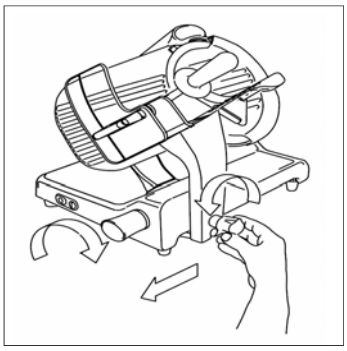
The machines must be properly cleaned at least once a day; if necessary even more.
If the machines have not been used for a while they must be cleaned before use as well.

6.2.2. Disassemble the machine for cleaning



1. Disconnect the plug isolate the machine from the electric mains supply;
2. Turn the regulating knob of the thickness plate to its SAFE position, thickness plate fully closed;
3. Remove the various components as described in the following paragraphs.

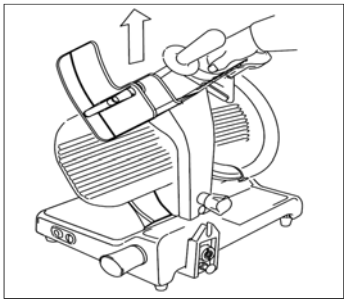
Remove the food plate



1. With the regulating knob of the thickness plate on its SAFE position, thickness plate fully closed; pull back the plate holder support all the way towards the operator;

2. Turn the locking knob counterclockwise all the way while keeping the support at the end until the safety device of the thickness plate can be heard.

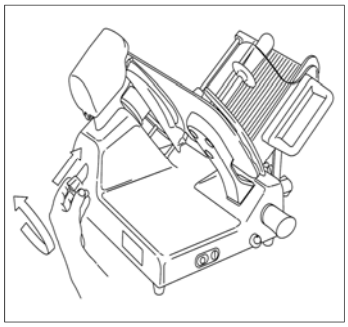
WARNING: To correctly carry out this operation it could be necessary to move the thickness regulating knob at the same time taking it 1- 2 mm over the '0' position.



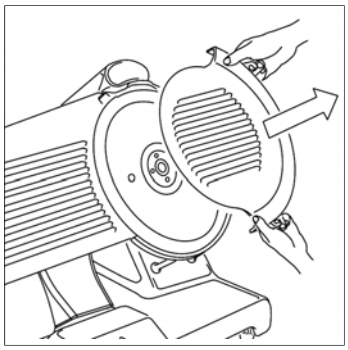
3. Take out the whole group by pulling it upwards.

WARNING: ensure the food presss is down on the food plate before lifting the food plate assembly off the slicer

Removing the blade cover



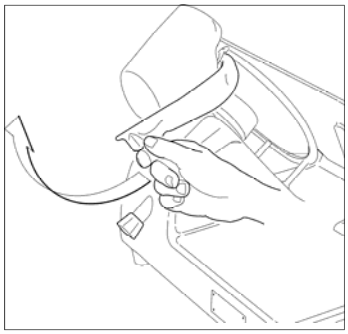
1. Completely unscrew (counterclock-wise) the tension rod knob of the blade cover block;



2. If the blade cover is tight, loosen it by applying pressure to the tension rod knob.

Take out the tension rod and remove the blade cover.

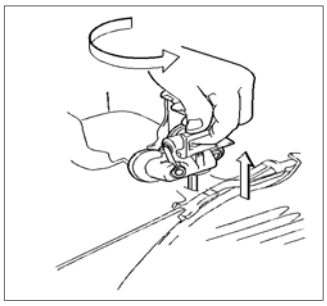
Disassembling the slice deflector



1. Manually, lift the slice deflector up as in the picture; disassembling is not required.

Disassembling the sharpener

1. Remove the whole sharpener by pulling upwards and turning in direction of thickness plate (45°) and extracting it completly.



6.2.3. Cleaning the machine and the parts that have been removed

Products to be used

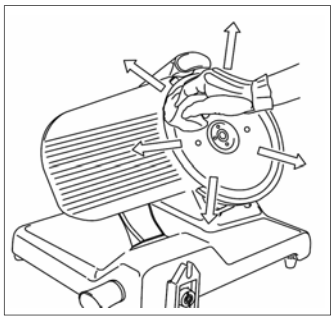
Only use hot water and a biodegradable detergent for dishes with a 7-8 PH, at a temperature of no lower than 30 °C using a soft, spongy cloth and a semi-rigid nylon brush for the plate and the sharp food press.

WARNING: For cleaning the sharp areas of the plates, the food press and the blade, we recommend using protective gloves. Rinse well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with water or stream jets or similar methods.

Cleaning the blade

WARNING: Use protective gloves and concentrate on the job at hand. RISK OF INJURY!

1. Press a damp cloth on the surface of the blade and move it slowly from the center to the edge, as shown in the picture, on the side of the blade cover and on the other side;
2. Dry in the same way using a dry cloth.



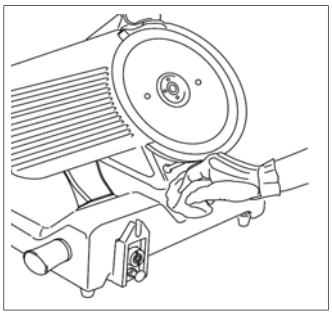
Cleaning the safety ring

Pass a damp cloth between the blade and the safety ring.

Cleaning the machine body

1. Clean the machine body with a damp cloth or a sponge rinsing frequently with hot water;
2. Dry carefully.

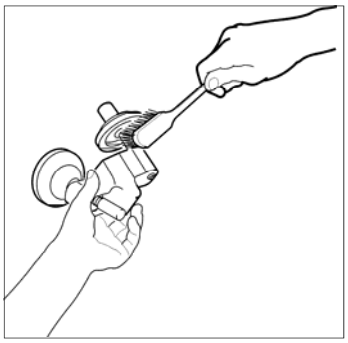
NOTE: If you have a knife removing tool then refer to section 6.2.4



ALWAYS ENSURE THE THICKNESS PLATE IS FULLY CLOSED AND THE SLICER IS SWITCHED OFF BEFORE REACHING INTO THE CUTTING AREA!

Cleaning the sharpener

1. Clean the body with a damp cloth and the grindstones with a semi-rigid nylon brush;
2. Don't immerse sharpener.



Cleaning the components in the base

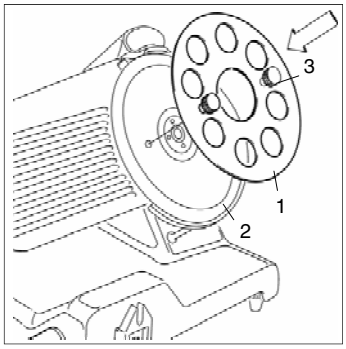
The components contained in the base do not need any special cleaning; occasionally remove the dust that can accumulate in the end area of the carriage and of the thickness plate regulation.

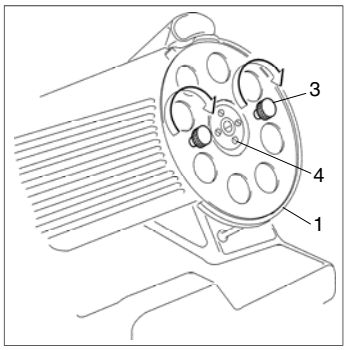
6.2.4. Knife removing tool instructions

If your machine is supplied with a knife remover please proceed as follows:

WARNING: Cutting danger! Act with attention and concentrate on the job.

- Disconnect the machine from the electric mains supply;
- Remove the blade cover unscrewing completely (counterclockwise) the tension rod knob (see 6.2.2)
- Ensure the slide deflector is removed before fitting the knife remouver;
- Fit the knife remover (1) as in the drawing and insert the external edge of the ring with attention, under the ring (2);
- Adjust the knife remover correctly (1) and screw the knurled knobs completely in to the threaded holes of the knife (3);
- Loosen and remove the screws (4) fixing the blade to the pulley shaft;
- Pull off the knife remover with the blade always using the knurled knobs (3);
- Proceed to an accurate cleaning of the machine, as described in section 6.2.3, and of the rear of blade from the centre outwards and allow to dry;
- Now you can place the blade still fitted on the knife remover back on to the slicer following the above procedure, in reverse.



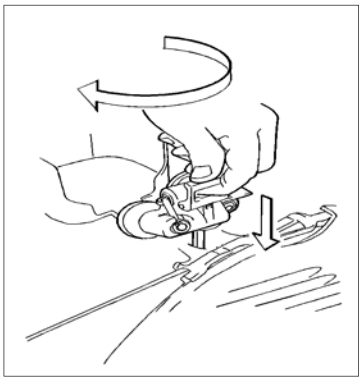


WARNING: after removing the knife removing tool check each of the blade fixing screws to make sure they are tight.

6.2.5. Reassembling the slicing machine

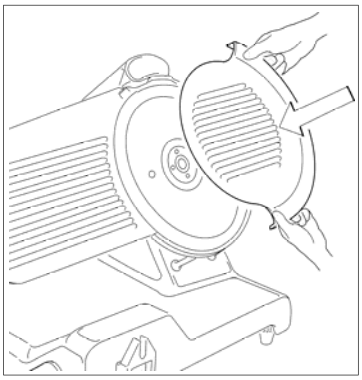
Reassembling the sharpener

1. Insert the sharpener beginning from a position of 45° and turning it till that one shown in the picture and then push it downwards until it stops at its correct position.



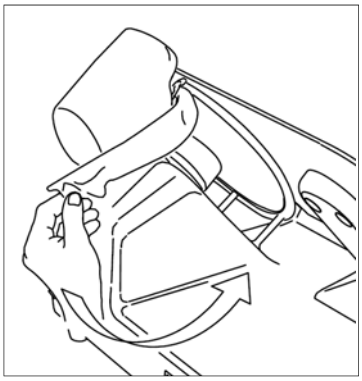
Reassembling the blade cover

1. Replace the blade cover as shown in the picture making sure the square section joint is in its proper place;

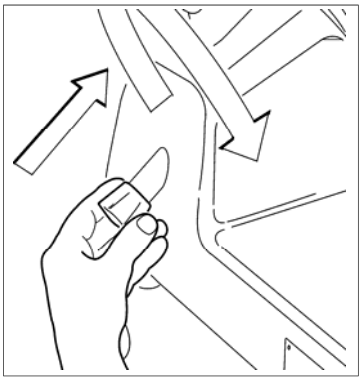


Reassembling the slice deflector

1. Place the slice deflector carefully in its place as shown in the picture.



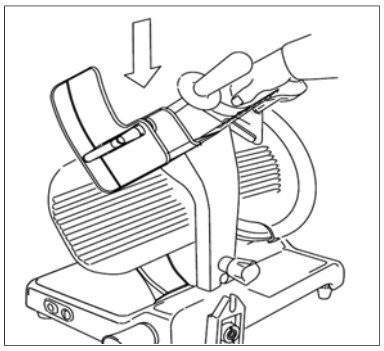
2. Insert the tension rod for locking and screw completely.



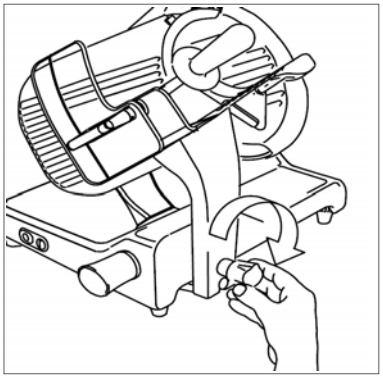
Reassembling the food plate

1. Insert the entire group on the carriage as shown in the picture;

NOTE: ensure the plate locking knob is fully out (loose) or the food plate will not drop down onto the support!

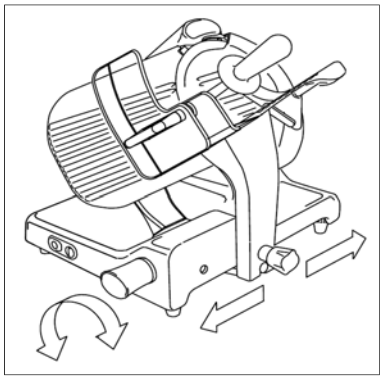


2. Tighten the locking knob;



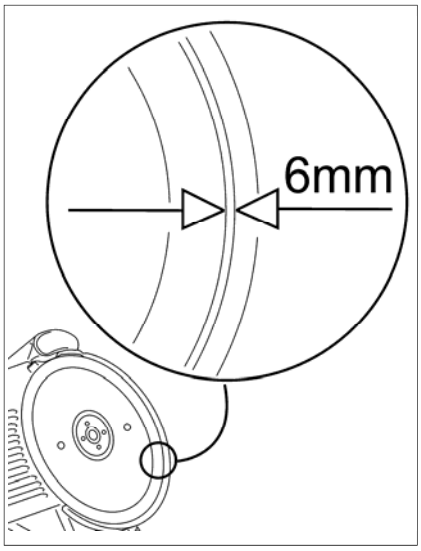
3. Check that the carriage moves freely;

4. Check that the slice thickness regulator works correctly.



7. Maintenance and repairs

7.1. General information



The operator is allowed to carry out the following maintenance:

- Blade sharpening, periodically. The interval and length of the sharpening obviously depends on the use of the machine (work times and type of product used)
- Lubrication of the carriage guide bars, weekly;
- Lubrication of guide rod/s of the plate and the food press, weekly;
- Check the condition of the electric cable and the cable gland on the base of the machine, periodically.

Maintenance to be carried out exclusively by personnel authorized by the maker is as follows:

- Replacing the blade;
- Replacing the sharpener grindstones;
- Replacing the motor belt;
- Replacing the components of the electric system under the base;
- Repairing the structural parts, repairing and/or replacing components under the base.

7.2. Sharpening the blade

NOTE: The sharpening operation is to be carried out only when the machine has been carefully cleaned as described in the previous paragraphs.

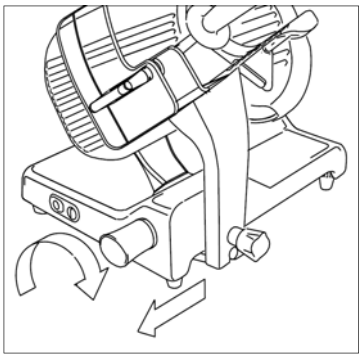
WARNING: The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the protection is no more than 6 mm. Once this value has been reached, it is NECESSARY TO REPLACE THE BLADE and this operation must be carried out EXCLUSIVELY by a person who has been authorized to do so by the maker.

7.2.1. Carrying out the sharpening

NOTE: Before starting this operation, check that the grindstones have been cleaned; paragraph 6.2.3.

1. Ensure the thickness regulator knob is turned back to its SAFE position, thickness plate fully closed;

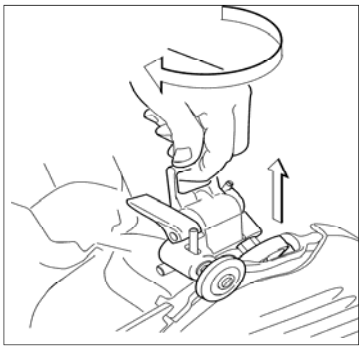
2. Pull back the food plate all the way;



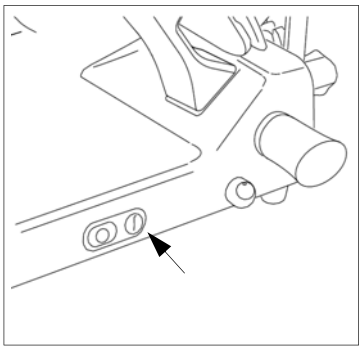
3. Lift the sharpener as shown in the picture and turn it 180°;

WARNING: This operation must be performed carefully and attentively.

RISK OF INJURY!

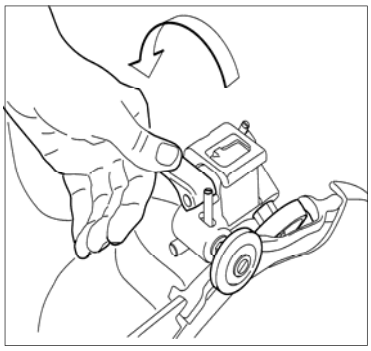


4. Start the blade by pressing the GREEN button;



5. Carry out the sharpening of the blade by pressing the sharpening lever as in picture and keeping it pressed for about 10-15 seconds;

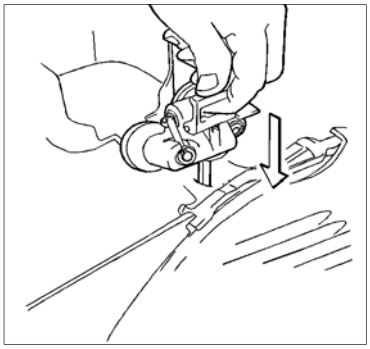
6. Let go of the sharpening lever and stop the blade by pressing the RED button;



7. Lift it and turn it 180°; release it until it stops and retighten the locking knob;

8. Clean the slicing machine.

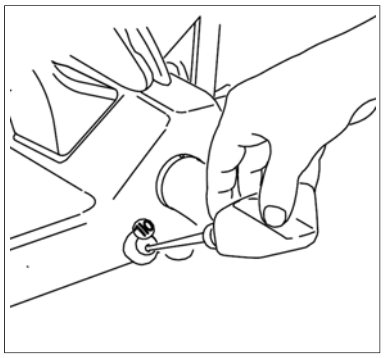
WARNING: Lower the sharpener cover. Keep fingers clear of top of blade.



7.3. Lubricating the guide bars of the carriage, arm and food plate support (weekly)

WARNING: Only use the supplied oil.
If there is none, use white vaseline oil.
DO NOT USE VEGETABLE OILS!

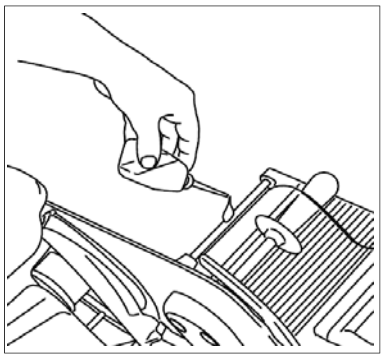
1. Move the carriage closest to the operator;
2. Insert the oiler in the special hole;
3. Squeeze the oiler so that a small amount of oil goes into the hole;
4. Remove the oiler and slide the carriage 3/4 times.



7.4. Lubricating the transversal guide rod/s of the plate and food press (weekly)

WARNING: Only use the supplied oil.
If there is none, use white vaseline oil.
DO NOT USE VEGETABLE OILS!

1. Put a small amount of oil on the rod and slide the group 3/4 times;
2. Clean as necessary removing any excess oil.



8. Locating and eliminating failures

WARNING: In this chapter the most common problems caused while using the slicing machine are listed together with the necessary operations to eliminate the possible causes. If the problem persists ask for assistance from a qualified person authorized by the maker, do not insist on looking for the cause.

PROBLEM	PROBABLE CAUSE	CURE
Pressing the start button the macìhine does not start.	No electricity.	Check that the plug is correctly inserted.
Pressing the start button the machine starts but the working light does not come on.	Light is detective.	Do not use the machine if the light does not work. Contact service for assistance.
The machine starts but the motor heats up too much, it gives off a bad odour.	Defective motor.	Do not use the machine. Contact service fort assistance.
The machine vibrates.	The blade is not sharp.	Contact service for assistance.
Excessive resistance in cutting the product.	The blade is not sharp.	Sharpen the blade.
The blade slows or stops under stress.	Loose belt.	Contact service for assistance.
Sharpening is no longer regular.	Grindstones are excessively dirty.	Clean the grindstones.
	Grindstones worn out.	Replace the grindstones; contact service for assistance.
The sliced product is frayed and irregular	The blade is not sharp.	Sharpen the blade.
	The blade is excessively used	Replace the blade. Contact service for assistance.
The machine does not stop when the stop button is pressed.	Control circuit is defective.	Pull out the plug to stop the machine and immediately contact service for assistance.

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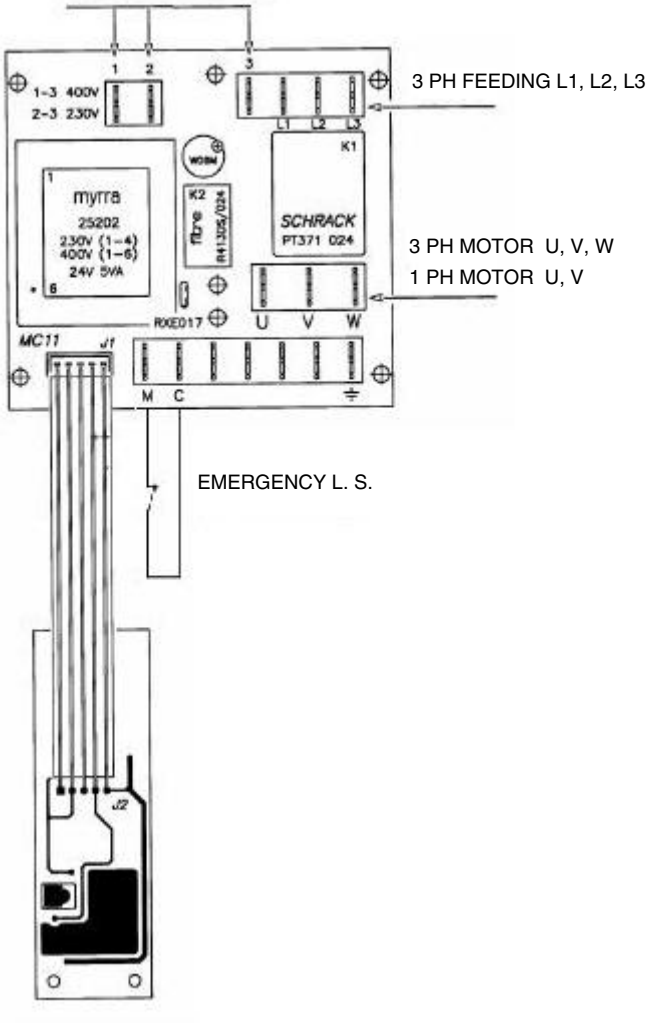
9. Electrical diagram

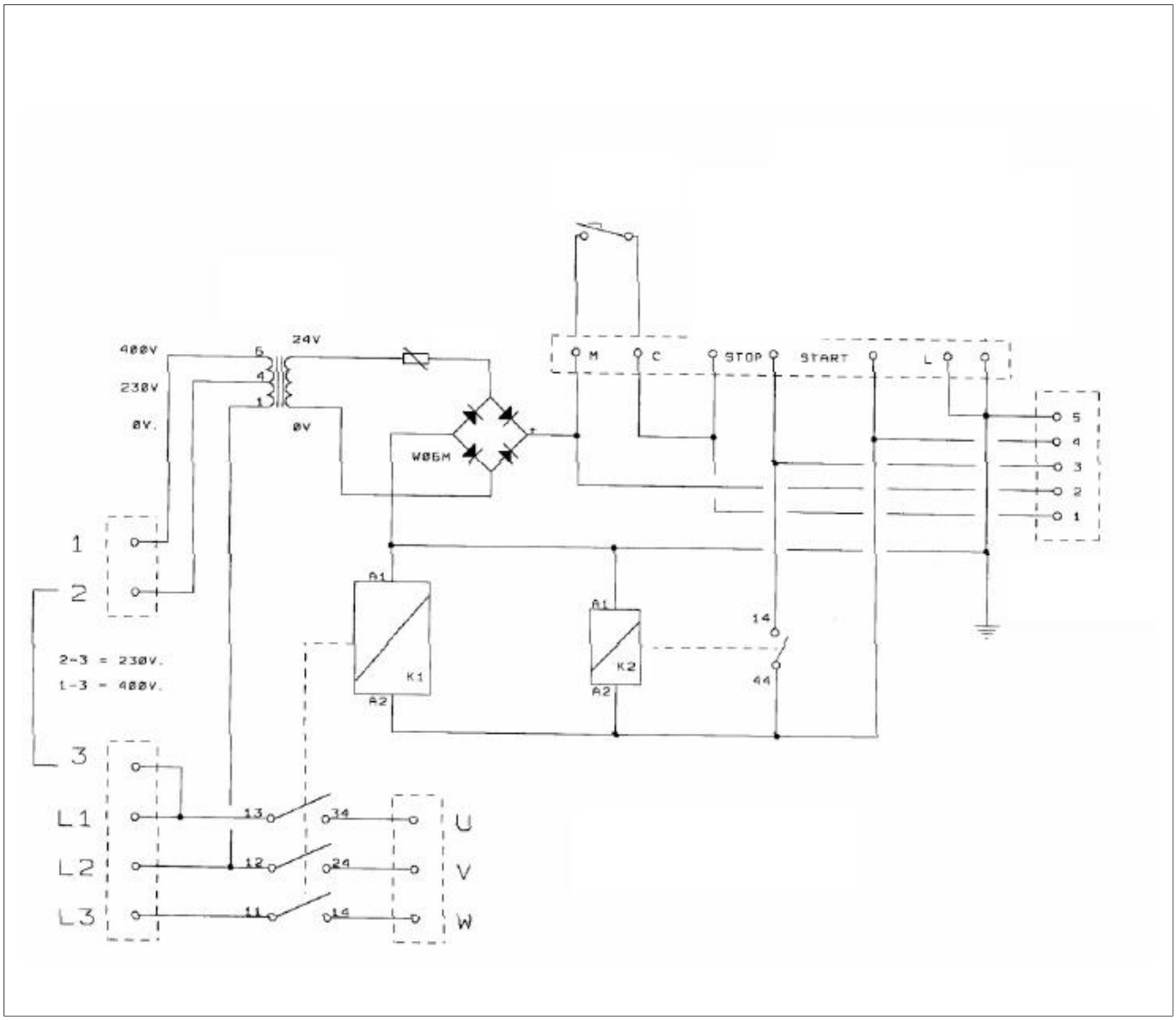
VOLTAGE CHANGE
0-230: FEEDING 230 VAC
0-400: FEEDING 400 VAC



3 PH FEEDING L1, L2, L3

3 PH MOTOR U, V, W
1 PH MOTOR U, V

EMERGENCY L. S.



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10. Dismantling the slicing machine

The machines are made up of:

- Aluminium/magnesium alloy structure;
- Insertions and various in stainless steel;
- Electric parts and wires;
- Electric motor;
- Plastic materials, etc.

If disassembly and dismantling are to be carried out by a third party, only consult firms that are authorized in the demolition of the above mentioned materials.

If you carry out the dismantling yourself the materials must be separated according to type and consult a specialized firm for their disposal.

Always abide by the regulations in force in your country.

WARNING: In any case it is necessary to consult the maker or qualified personnel authorized by the maker for removal of the circular blade and subsequent removal of the “sharp edge of the blade” so that it can be disposed of safely.

DO NOT ABBANDON SCRAPS WHERE THERE IS FREE ACCESS (THERE SHOULD BE BARRIERS AND SIGNS) BECAUSE THIS CAN BE VERY DANGEROUS FOR PEOPLE, SPECIALLY CHILDREN AND ANIMALS; THE OWNER HAS SOLE RESPONSIBILITY.